

DINNER MENU

Vegetables, herbs and seasonal fruits are grown here, or at our local farms including Hunt Berry Farm in West Brookfield and Howe's Farm in New Braintree.

STARTERS



◆ **Onion Soup Gratinée**

gruyère, crouton 7.

◆ **Crispy Brussel Sprouts**

served with parmesan cream sauce 6.

New England Chowder of the Sea

family recipe, fresh clams and fish, heavy cream 6.

◆ **Garden Beets and Feta Cheese**

a variety of beets, crumbled feta cheese, lemon vinaigrette, maldon salt, chives 7.

◆ **Hummus bi Tahini**

family recipe, pita chips, topped with olive relish 7.

Goat Cheese and Bread

baked herbed goat cheese, olive oil on homemade bread, on a bed of arugula with apple and grape chutney 8.

◆ **Shrimp Cocktail**

tomato and cucumber salsa, fried wonton and traditional cocktail sauce 13.

◆ **Proscuitto Wrapped Asparagus**

marinated, grilled and finished with balsamic reduction 7.

◆ **Sharing Plate**

chef's inspiration of the day ~ ask server 15.

◆ ***Raw Bar**

fresh oysters on half shell individually 2.75 ~ 6 for 15.

littlenecks individually 1.75 ~ 6 for 10.

served with cocktail sauce, tabasco, lemon wedge & horseradish

SALADS



◆ **Fruit & Nut Salad**

fresh berries, quinoa, arugula, almonds, feta and mint, drizzled with citrus dressing 11.

Alycia's Salad

quinoa, tomato, cucumber, onion, olives, romaine, fresh herbs, pine nuts and feta, tossed with olive oil and lemon 11.

◆ **Caesar Salad**

romaine, croutons, anchovies, and parmesan
small 5. large 7.

◆ **House Salad**

iceberg, mixed baby greens, carrots, tomato, cucumber
small 5. large 7.

add to any large salad

tenderloin tips 9. grilled shrimp 7. grilled salmon 7. grilled chicken 6.

Dressing Choices

chef's creamy italian, blue cheese, balsamic vinaigrette, ranch, citrus vinaigrette

ENTRÉES



Greek Shrimp

sautéed with garlic, tomatoes, oregano, black olives, deglazed with anisette and tossed with penne and feta 21.

Scallops a la Vodka

pan seared sea scallops over angel hair pasta tossed with homemade pesto on a bed of creamy tomato vodka sauce 28.

◆ **Vegan Veggie Ribbon Noodles**

thin ribbons of green and yellow squash and carrots tossed with homemade pesto on a bed of marinara sauce 16.

◆ **Caprese Stuffed Portobello Mushroom**

marinated oven roasted portobello, buffalo mozzarella, tomatoes, kalamata olives, fresh basil 18.

◆ **Raspberry Duck**

seared duck breast served medium rare with duck leg confit and raspberry demi-glaze ~ accompanied by julienne apples, orange segments, toasted pine nuts and lightly caramelized shallots over arugula choice of starch 24.

Pork Chop

pan seared and topped with a creamy Dijon tarragon sauce & served with whipped potato choice of vegetable 24.

◆ **Atlantic Haddock Bouillabaisse**

poached haddock, shrimp, littleneck clams, potatoes in a rich tomato provençale sauce served with garlic bread and your choice of vegetable 27.

or broiled haddock with dill crumb topping
choice of starch and vegetable 25.

~Entrées below served with choice of vegetable and starch~

◆ **Cedar Plank Salmon**

pan seared then baked on a cedar plank with Pure BS Maple Shack maple butter 23.

◆ **Lavender Chicken**

pan seared and baked all natural statler chicken breast with lavender demi glaze 21.

Baked Stuffed Shrimp

with chive and bacon vegetable stuffing and velouté sauce 25.

***Liver with Onions and Bacon**

beef liver, caramelized onions, bacon rashers 20.

◆ ***Rack of Lamb**

with a mint demi glaze 29.

◆ ***Filet Mignon**

bacon, toast, red wine demi-glaze 33.

◆ ***Grilled Black Angus Sirloin**

creamy peppercorn sauce 32.

add to sirloin or filet

caramelized onions 2. sautéed mushrooms 2. gorgonzola cheese 2.

HOMEMADE DESSERTS



All our rolls and desserts are made fresh by our bakers

◆ - can be prepared gluten free

*Certain items are served raw or cooked to order. Consuming raw or undercooked shellfish or meat may increase your risk of foodborne illness, especially if you have certain medical conditions.

Private party and banquet facilities available for groups from 6 to 200.

7% Massachusetts Sales Tax and Local Tax will be added to all sales.